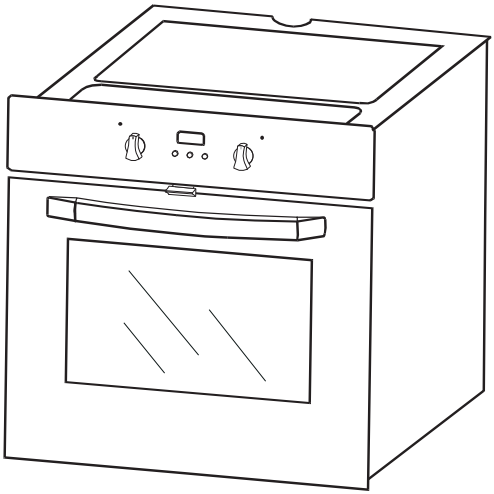
prima

LPR9002

OPERATING AND INSTALLATION INSTRUCTIONS OF BUILT-IN OVEN



Dear Customer,

We aim to produce quality products that exceed your expectations. Each product is tested to ensure they are of the highest quality.

Your manual is prepared in order to help you to use your appliance, with confidence and maximum efficiency.

Before you use your new appliance for the first time please read through this manual to understand the features and controls of this product. Contact your nearest Authorized Service Agent for the installation of your product.

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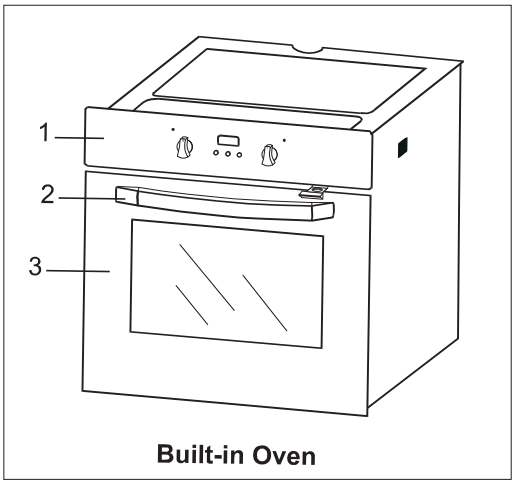
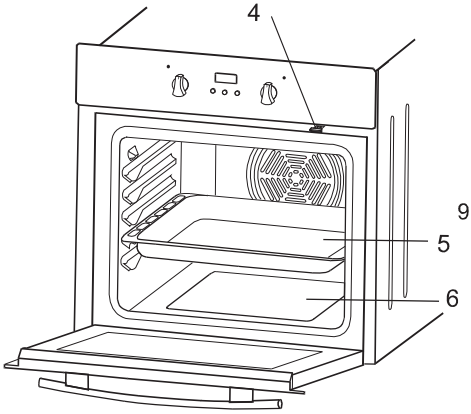
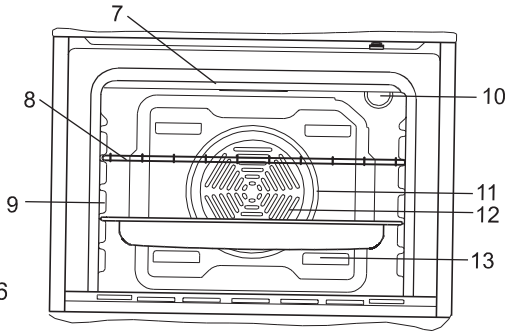
PART 1: PRESENTATION AND SIZE OF PRODUCT



Built-in Oven





LIST OF COMPONENTS :

1- Control panel
2- Handle
3- Oven Door
4- Child Lock
5- Tray
6- Lower Heating Element (behind the plate)
7- Upper Heating Element (behind the plate)
8- Wire Grill
9- Racks
10- Oven Light
11- Turbo Heating Element(behind the plate)
12- Fan (behind the plate)
13- Air Outlet Shutters

PART 2: WARNINGS

BEFORE STARTING TO USE THE APPLIANCE, PLEASE TAKE ALL ESSENTIAL SAFETY MEASURES AND THOROUGHLY READ THE USER MANUAL

- This appliance has been designed for domestic use as built-in furniture.
- After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your Authorized Service Agent. Dispose of unwanted packaging responsibly, recycling where possible.
- The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
- Before connecting your appliance to the mains at home, make sure to check the conformity of voltage and gas settings, which are specified on the information sticker attached to the appliance and/or packaging, with the usage conditions available.
- Do not operate the oven before it is fully installed.
- Be sure that all of its buttons are turned off when the appliance is not in use.
- Be sure that the supply cable is not wedged during the installation of the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Before replacing the oven illuminating light, turn off the power to the appliance.
- Switch off the appliance before cleaning, maintenance work etc.
- Some parts of the appliance may preserve their heat for a long time; please wait until the parts have cooled down before touching them.
- Do not keep flammable items/substances near the appliance while it is in use.
- When operating other electrical devices near the appliance, pay attention that their cables do not come into contact with heated parts.
- Your appliance needs sufficient air circulation while it is operating. Carefully read the part of this manual, where installation procedures are explained and make sure the relevant conditions are satisfied.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

FOR THE EFFICIENCY AND SAFETY OF THE APPLIANCE, WE RECOMMEND THAT YOU ALWAYS USE ORIGINAL SPARE PARTS AND CALL ONLY AUTHORIZED SERVICE PERSONNEL SHOULD YOU NEED HELP.

- **Pay attention to the following when using your appliance.**
- Be careful to connect your appliance to an earthed power outlet or line.
- Do not place the power cord of your appliance near any heated spot. Do not pass it near the hob. Contact the nearest Authorized Service in the event any damage occurs to the power cord.
- For the models with timers, make sure to adjust the time at first run or in case of a power failure. Heat and moisture will form in your cooking environment. Throughly ventilate your kitchen.
- When you first run your oven a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to property ventilate the environment in which the oven is installed.
- Do not touch the interior and the heater when using the oven part of the appliance as it will be hot. After switching off the heater, do not touch it with your hand before it is completely cooled off.
- Do not put flammable and combustible materials into the oven.
- While the front door is open, do not let children climb on the door or sit on it.

- The values indicated on the printed documents found on the product are values obtained in laboratory environment according to relevant standarts. These values may vary according to the usage and environment conditions of product.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Caution: The surface temperature exceeds 95 °C. To avoid a hazard, under bench Access must be restricted. Refer to the installation instructions.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface,which may result in shattering of the glass.
- Do not use steam cleaners for cleaning the oven.
- Once the cooking has been completed, the cooling fan continues to operate until the oven has cooled down sufficiently.

Your appliance is produced in conformity with the relevant safety instructions relating to electrical appliances. Maintenance and repair works must be performed only by Authorized Service technicians trained by the manufacturer. Installation and repair works, performed without observing the rules may be dangerous.

The outer surfaces is heated while your appliance is operating. The elements heating the inner surface of the oven and the steam out are extremely hot. These sections will continue to preserve their heat for certain while even if the appliance is switched off. Never touch the hot surfaces. Keep children away.

In order to cook in your oven, the oven function and temperature setting buttons need to be adjusted and the oven timer, if available, needs to be programmed. Otherwise, the oven will not operate.

While the oven door or drawer is open, do not place anything on it. You may disturb the balance of the appliance or break the door.

This appliance is designed for indoor use only. Before installation protect it from adverse weather conditions.

PART 3: PREPARATION FOR INSTALLATION AND USE

Manufactured with best quality parts and materials, this modern, functional and practical oven will meet your needs in all respects. Make sure to read the manual to obtain successful results and not to experience any problems in the future. The information given below contain rules that are necessary for correct positioning and service operations. They should be read without fail especially by the technician who will position the appliance.

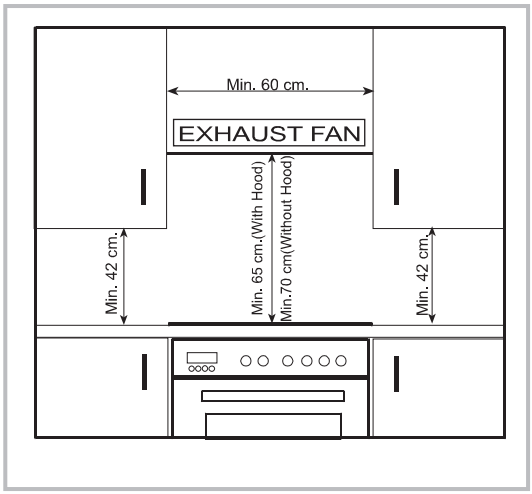
CONTACT THE AUTHORIZED SERVICE AGENT FOR INSTALLATION OF YOUR OVEN!

3.1. CHOOSING A PLACE FOR THE OVEN

There are several points to pay attention to when choosing a place for your oven. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situation which might occur later.

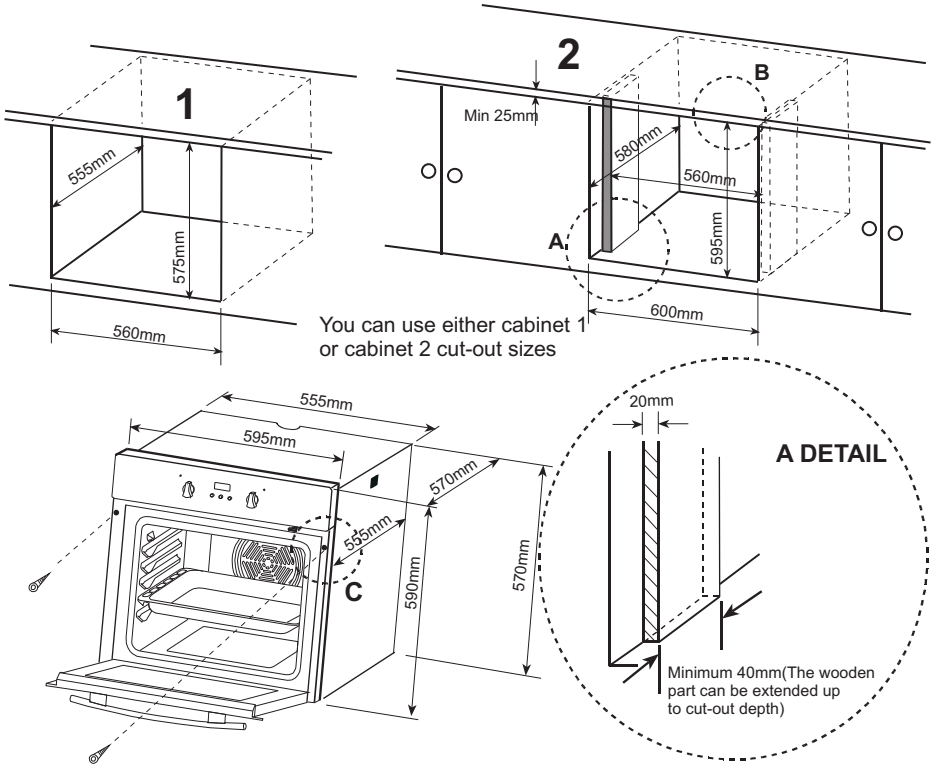
- When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which can quickly catch fire.
- Furniture surrounding the oven must be made of materials resistant to heat of more than 50 C° of the room temperature.
- Required changes to wall cabinets and exhaust fans above the built-in combined product as well as minimum heights from the oven board are shown in Figure 1. Accordingly, the exhaust fan should be at a minimum height of 65 cm from the hob board. If there is no exhaust fan the height should not be less than 70 cm.

FIGURE 1

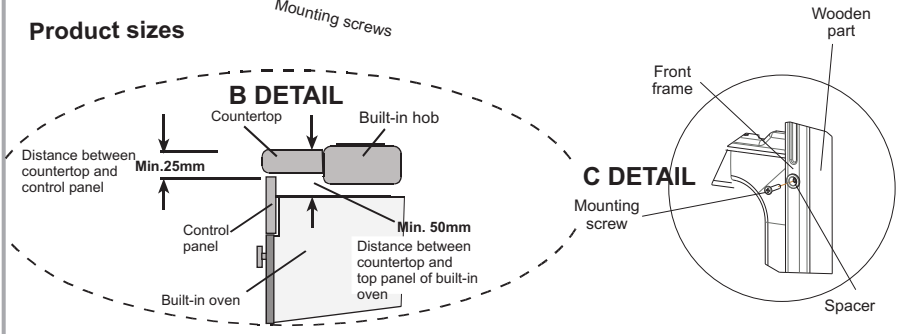


3.2. INSTALLATION OF BUILT IN OVEN

Cabinet cut-out sizes



Product sizes



Insert the oven into the cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. Where the product frame touches the wooden surface of the cabinet, tighten the screws.

The dimensions and material of the cabinet in which the oven will be installed must be correct and resistant to increases in temperature. In a correct installation, contact with electrical or insulated parts must be prevented. Insulating parts need to be fitted in a way to ensure that they cannot be removed by using any kind of tool. Installing the appliance in the close vicinity of a refrigerator or a deep-freezer is not recommended. Otherwise, the performance of the above-mentioned appliances will be negatively affected due to emanating heat. After removing your oven from its packaging, be sure that the oven is not harmed. In case, you suspect any damage to the appliance, do not use it; and call your Authorized Service Agent.

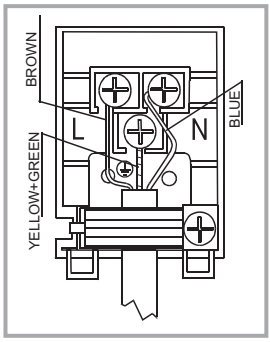
3.3. WIRING AND SAFETY OF BUILT IN OVEN

The instructions given below must be followed without fail during wiring :

- The earthing cable must be connected via the screw with the earthing mark. The supply cable connection must be as shown in Figure 2. If there is no earthed outlet conforming to regulations in the installation environment, call the Authorized Service Agent immediately.
- The earthed outlet must be in close vicinity of the appliance. Never use an extension cord.
- The supply cable should not contact the product's hot surface.
- In case of any damage to the supply cable, make sure to call the Authorized Service Agent. The cable must be replaced by the Authorized Service Agent.
- The wiring of the appliance must be performed by the Authorized Service Agent. H05VV-F type supply cable must be used.
- Faulty wiring may damage the appliance. Such damage will not be covered under the warranty.
- The appliance is designed to connect to 220-240V~ if the electrical supply is different to the value given above, call the Authorized Service Agent immediately.

The Manufacturer declares that its bears no responsibility whatsover for any kind of damage and loss arising from not complying with the safety advice given

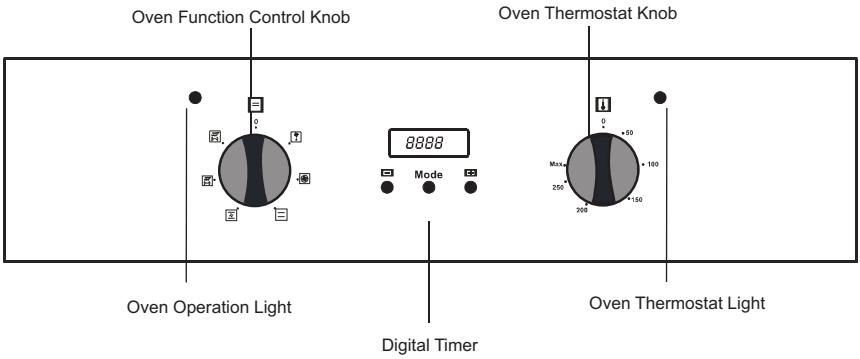
FIGURE 2



PART 4: USING THE OVEN

4.1 CONTROL PANEL

Built in Oven



4.2. USING THE OVEN PART OF THE APPLIANCE

Oven Function Control Knob:

To select the desired cooking function, turn the knob to the related symbol(Figure 3). The details of the oven functions have been explained in Table 1 on the next page.

Oven Thermostat Knob:

After selecting the cooking function, the desired temperature can be adjusted with the oven thermostat knob (Figure 4) and the oven will start to operate (timer must be adjusted, if available).
The thermostat signal light will be on or off according to thermostat operation.

FIGURE 3

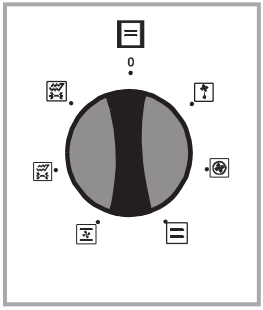
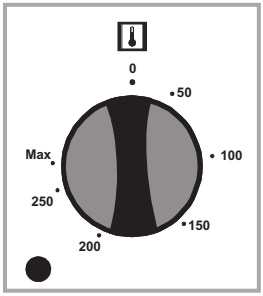


FIGURE 4



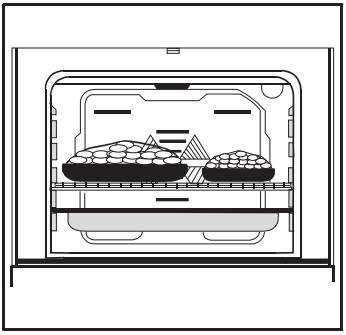
4.3. USING THE OVEN FUNCTION CONTROL BUTTON

TABLE 1

	The oven light will be turned on.
	The oven light, the red warning light and the fan will be turned on. Performs the function of defrosting the frozen foods.
	The oven's thermostat and warning lights, the fan and the turbo heater will be switched on.
	The oven's thermostat and warning lights, the grill heater function will be switched on.
	The oven's thermostat and warning lights, the upper heating element, the grill heater, the fan function will be switched on.

Defrost Function :

FIGURE 5



You can start the defrost operation by putting the frozen food into oven and bringing the knob to the indicated mark. This function does not cook/bake the food; it only helps defrost it within a short time. Put the food to be defrosted on the wire rack that you will place on the third rack support from the bottom (Figure 5). To collect the water that accumulates due to the melting ice, insert an oven tray into the lower rack.

Turbo Fan Function :

The turbo fan function evenly disperses the heat in the oven. All foods on all racks will be cooked evenly.

Adjust the thermostat knob to the desired degree. Turn the function knob so it will point to the Turbo function symbol. After completing the preheating of 10 minutes, place the foods into the oven, which need to be put into suitable containers. This function is suitable for cooking multiple dishes.

If you are going to cook using two trays at the same time; while adjusting the cooking temperature, select the temperature that is the lowest among the levels suitable for your foods, as shown on the table. Cooking with two trays requires additional cooking time compared to cooking with one tray. Usually, the foods on both trays do not finish at the same time.

After the cooking/baking, turn off the oven function control knob and the thermostat knob and cancel the timer program if available. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away.**

Grill Function :

This function is used for grilling. In order to grill, please use the grill pan supplied with your product. Turn your top oven's switch as it will show the sign of this function. For details, please refer to the cooking table.

As the grill will be hot, stay away from the grill and keep children away.

WARNING: Max. Thermostat setting for this function: 190°C.

Grill and Fan Function :

Using the grill and fan together ensures complete cooking. For grills, put the food on the grill, and the grill on the highest rack. After placing the oven tray on the rack, you can start the grill operation. The tray placed on the rack will ensure that the oil dropping from the foods will be collected.

The oven door must be closed and the oven temperaure should be adjusted to 190°.

Turn your oven's thermostat knob so it will point to this temperature value. After a preheating period of 5 minutes, put your food into the oven.

After cooking, turn off the grill function control knob and the thermostat knob. **As the grill will be hot, stay away from the grill and keep children away.**

ENERGY SAVING

- During use of electrical cookers, it is required to use saucepans with flat bases.
- Choose a cookware of proper size.
- Using a lid will reduce cooking times.
- Minimize the amount of liquid or fat to reduce cooking times.
- When liquid starts boiling reduce the temperature setting.
- The oven door should not be opened often during the cooking period.

4.4. USING THE DIGITAL TIMER

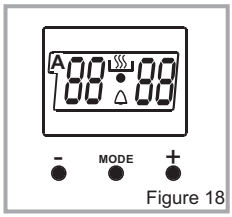


Figure 18

Time Adjustment :

The time must be adjusted before starting to use the oven. Following the power supply to the oven, the symbol (A) and the three “0” on the screen will begin to flash. Press the (+) and (-) keys simultaneously. The symbol will appear on the screen. Also, the dot in the middle of the screen will begin to flash. Using the (+) and (-) keys, adjust the day’s time while this dot is flashing. After the adjustment, it should be expected that the dot will be lit continuously.

Following the power supply to the oven, when the symbol (A) and the three << 0 >>s on the screen begin to flash, the oven cannot be operated using the control buttons. When the (+) and (-) keys are pressed simultaneously for time adjustment, the symbol will appear on the screen. When this symbol appears on the screen, you can manually operate the oven part. **As the adjusted time will be reset in the event of a power failure, time adjustment operation willl have to performed again.**

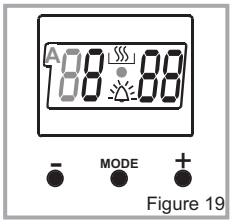


Figure 19

Audible Warning Time Adjustment :

The time must be adjusted before starting to use the oven. Following the power supply to the oven, the symbol (A) and the three “0” on the screen will begin to flash. Press the (+) and (-) keys simultaneously. The symbol will appear on the screen. Also, the dot in the middle of the screen will begin to flash. Using the (+) and (-) keys, adjust the day’s time while this dot is flashing. After the adjustment, it should be expected that the dot will be lit continuously. This function can be used to recieve audible warning at the completion of the adjusted time period.

Press the MODE key in the middle. The symbol will flash on the screen. Also three “0”s will appear. Adjust the desired time period for the warning by using (+) and (-) keys while the symbol is flashing. Some time after the completion of the adjustment, the symbol will begin to light continuously. When the symbol begins to light continuously, the audible warning time adjustment is done.

The audible warning time can be set to a time between the time range of 0 and 23.59.

When the set time is up, the timer gives an audible warning and the symbol begins to flash on the screen. Pressing any key will stop the audible warning and the symbol disappears on the screen.

Audible Warning time adjustment is for warning purposes only. The oven will not be activated at this function.

Semi - Automatic Time Adjustment According to Cooking Period :

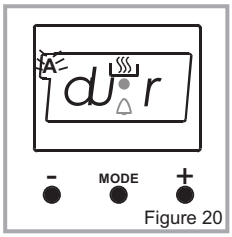


Figure 20

This function is used to cook in the desired time range. The foods to be cooked are put into the oven. The oven is adjusted to the desired cooking function. The oven thermostat is adjusted to the desired degree depending on the dish to be cooked. Keep pressing on the MODE button until you see “stop” on the timer screen. When you see “stop” on the timer screen, the symbol (A) will begin to flash. Adjusted the cooking period for the food you wish to cook, by using the (+) and (-) keys while the timer is in this position. Some time after the adjustment operation is completed, the day’s time wil appear on the screen and the symbols (A) and will begin to continuously light on the screen. While doing this, the oven will also start to operate.

A cooking period between the time range of 0 and 10 hours can be set. At the completion of the set duration, the timer wil stop the oven and give an audible warning. Also, the symbol (A) will begin to flash on the screen. After bringing the oven button and oven thermostat button to 0 position, pressing any button of the timer will end the audible warning. Also, the timer wil be brought to manual use function.

Semi-Automatic Programming According to Finish Time:

This function is used to cook according to desired finishing time. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function. The oven thermostat is adusted to the desired degree depending on the dish to be cooked. Keep pressing on the MODE button until you see “end” on the timer screen, the symbol (A) and the day’s time will respectively begin to flash.

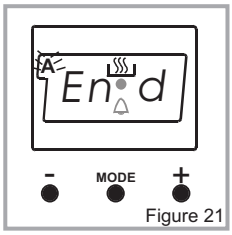


Figure 21

Adjust the finishing time for the food you wish to cook, by using the (+) and (-) keys while the timer is in this position. Some time after the adjustment operation is completed, the day’s time will appear on the screen and the symbols (A) and will begin to continuously light on the screen. While doing this, the oven will also start to operate.

You can set a time which can be up to 10 hours after the day’s time.

At the completion of the set duration, the timer will stop the oven and give audible warning. Also the symbol (A) will begin to flash on the screen. After bringing the oven button and oven thermostat button to 0 position, pressing any button of the timer will end the audible warning. Also, the timer will be brought to manual use function.

Full-Automatic Programming :

This function is used to cook after a certain period of time, within a certain duration. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function. The oven thermostat is adjusted to the desired degree depending on the dish to be cooked.

First; keep pressing on the MODE button until you see “stop” on the timer screen. When you see “stop” on the timer screen, the symbol (A) will begin to flash. Adjust the cooking period for the food you wish to cook, by using the (+) and (-) keys while timer is in this position. Some time after the adjustment operation is completed, the day’s time will appear on the screen and the symbols (A) and will begin to continuously light on the screen (Figure 20).

A coking period between the time range of 0 and 10 hours can be set.

Second; keep pressing on the MODE button until you see “end” on the timer screen. When you see “end” on the timer screen, the symbol (A) and the day’s time will begin to flash, with the addition of the cooking period. Adjust the finishing time for the food by using the (+) and (-) keys while the timer is in this position. Some time after the adjustment operation is completed, the day’s time will appear on the screen and the symbol (A) will begin to continuously light on the screen (Figure 21).

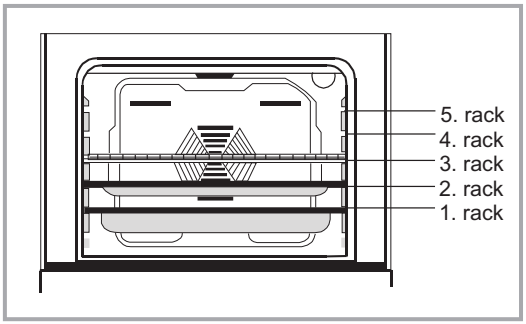
You can set a time which can be up 23.59 hours after the time obtained br adding the cooking periot the day’s time.

The oven will start operating at the time calculated by deducting the cooking period from the set finishing time, and will stop at the set finishing time. The timer will give an audible warning and the symbol (A) will begin to flash. After bringing the oven button and oven thermostat button to 0 position, pressing any button of the timer will end the audible warning. Also, the time will be brought to manual use function.

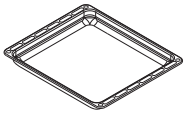
4.5. ACCESSORIES USED IN THE OVEN

There are many suitable containers for use in your oven and these are readily available at High Street retailers. Refer to the manufacturers guidance included with these products to ensure they are suitable. If small sized containers are used, place this container on the inner grill wire so it will be precisely on the middle of the wire.

If you are going to perform a grill operation in your oven, we recommend that you use the grill on the tray, supplied together with your product. This way, splattering and dripping oils will not make the oven interior dirty. If you are going to use the large wire grill, insert a tray into one of the lower racks to avoid accumulation of oils. When using the grill place the tray on one of the higher rack placements.



Wire grid	
	The wire grid is used to grill or to place different cookware on it. To locate the wire grid correctly in the cavity, put it on any rack and push fully onto the rack.

Deep Tray	
	The deep tray is used to cook stews. To locate the tray correctly in the cavity, put it on any rack and push fully onto the rack.

Grill Pan and Handle Set	
	The grill pan set is used to grill food. **WARNING:** The grill pan has a detachable handle. Ensure when using the grill pan handle that it is centralized and secure as given in picture. Do not leave the handle in position when grilling.

PART 5: CLEANING AND MAINTENANCE OF YOUR OVEN

5.1. CLEANING

Before starting to clean your oven, be sure that all control buttons are off and your appliance is cooled off. Unplug the appliance.

Do not use cleaning materials containing particles that might scratch the enamelled and painted parts of your oven. Use cream cleaners or liquid cleaners, which do not contain particles. As they might harm the surfaces, do not use caustic creams, abrasive cleaning powders, rough wire wool or hard tools. In the event of excess liquids spilling over onto the oven and burning, these may cause damage to the enamel and should be cleaned immediately. Do not use steam cleaners for cleaning the oven.

Cleaning the interior of the oven

Make sure to unplug the oven before starting to clean it. You will obtain best results if you clean the oven interior while the oven is slightly warm. Wipe your oven with a soft piece of cloth dampened with soap water after each use. Then wipe it again, this time with a wet cloth, and wipe it dry. For product with catalytic enamel frames, the rear and side walls of the inner frame do not require cleaning. However; depending on usage, it is recommended that you replace them after a certain period of time.

5.2. MAINTENANCE

Replacing the Oven Light

The change of oven lamp must be done by an authorized technician. The rating of the bulb should be 230V, 25Watt, Type E14,T300 before changing the lamp,the oven should be turned off and it should be cool.

The lamp design is specific for the use in household cooking appliances and it is not suitable for household room illumination.

PART 6: SERVICE AND TRANSPORT

6.1. TROUBLESHOOTING

If the oven does not operate :

The oven may be turned off, there has been a black out. On models fitted with a timer, the time may not be regulated.

If the oven does not heat :

Check the heat setting on the oven's heater control switch.

If the interior lighting lamp does not light :

Check the power is turned on. If the lamp still does not work change it as per the described guide.

If you still have any problem with your product, please call your local Authorized Service Agent.

6.2. INFORMATION RELATED TO TRANSPORT

If you need to transport the appliance :

Keep the original case of the product and use this when the appliance needs to be carried. Follow the transport signs on case. Secure any moveable parts to the appliance in the oven or transport separately.

Place a paper between the upper cover and cooking panel.

Tape cardboard or paper onto the cover of the interior glass of the oven, to protect the glass during transport. Also tape the oven’s covers to the side walls.

If you do not have the original case :

Package the product as securely as possible, paying extra attention to the glass door.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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